

# Paparuda Reserva Chardonnay-Feteasca Regala



CRAMELE  
RECAS



<b>Year:</b>	2022
<b>Variety:</b>	60% Chardonnay, 40% Fetească Regală
<b>Alcohol content:</b>	13 %
<b>Appellation:</b>	DOP Recas
<b>Acidity:</b>	4.8 g/l
<b>Classification:</b>	Dry
<b>Empty bottle weight:</b>	0.600 kg



## | Viticulture and Vinification |

90% machine harvest & 10% hand harvest estate grown grapes from our Gypsy hill vineyard were harvested manually and brought to the winery where they were destemmed, lightly crushed and then chilled to 5°C and transferred to stainless steel temperature controlled maceration tanks for 24 hours. Following this, the grapes were lightly pressed and the juice was fully decanted at low temperatures until completely clear before being inoculated with selected yeast and fermented for 3 weeks at 15°C. Chardonnay wine was then aged for 3 months on French oak staves and put through lees stirring – to generate depth and complexity- before being reblended with the unoaked portion of Fetească Regală and prepared for bottling.

## | Tasting notes |

Aromatic, fruit packed zesty and crisp. White peach and jasmine dominate the nose of this wine which is packed with apricot and lime fruit. Zingy and fresh, it is light and juicy, a perfect summer wine.

## | We recommend this wine with: |

Massaman fish curry.

## | Serving temperature:|

8°C - 10°C

## Winemakers:

Hartley Smithers

Nora Iriate



750 ml